# All Day Menu

Gluten Free = **[GF]** Vegan = **[V]** Spicy = 🌶

## Soups

### LENTIL & SPINACH SOUP — $8.49

Five different lentils cooked with spinach, fresh ginger, and garam masala. Served in a traditional copper bowl. **[GF] [V]**

### TAMATAR KA SHORBA — $7.99

Ripened plum tomatoes, star anise and coconut milk. **[GF] [V]**

## Appetizers

### ALOO PARATHA — $13.49

A whole wheat bread stuffed with spiced potatoes, served with yogurt raita. **[V]**

### PANEER PARATHA — $13.49

A whole wheat bread stuffed with grated paneer (cheese) and cilantro,

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and yogurt. **[GF]**

### VEGETARIAN APPETIZER PLATTER

**$15.99**

A combination of baked Vegetable Samosas, Papri Chaat and Kale Cucumber Salad.

### BHEL POORI

**$10.49**

Crispy, crunchy, sweet, salty, tart and spicy snack with rice puffs and flakes, dried green peas, lentils, thin crunchy noodles, peanuts, chickpeas, onions, fresh cilantro, and chutney. **[V]**

### CHICKEN KABOBS

**$10.99**

Marinated chicken tenders char-grilled, served with lemon and cilantro chutney. **[GF]**

### SHRIMP COCKTAIL KABOBS

**$13.99**

jumbo shrimp lightly marinated and chargrilled. Served with lemon cilantro chutney. **[GF]**

### PAPADUM

**$3.99**

A basket of generously peppered, baked crisp lentil wafers. **[GF] [V]**

### BAKED VEGETABLE SAMOSA

**$8.49**

Our most popular snack! Turnovers stuffed with red bliss potatoes, peas, herbs and spices. Offered baked or fried to order, served with tamarind chutney. **[V]**

### PAPRI CHAAT

**$ 9**

Indian style nachos topped with chickpeas, onions, fresh cilantro, yogurt and tamarind chutney.

# Breads

### WHOLESOME BRAN ROTI — $5.49

A high-fiber unleavened flat bread made with stone-ground whole wheat flour. **[V]**

### COCONUT NAAN — $6.99

Topped with dates, coconut flakes, almonds and honey, flavored with cardamom.

### NAAN BREAD BASKET

**Half $14.99 | Full $21.99 |**

All six assorted naans with toppings.

### NAAN WITH TOPPING — $5.99

Choose from: Fresh Minced Garlic, Fresh Ginger & Honey, Tulsi (Basil Pesto), Onion & Cilantro, Spicy Chili Cilantro 🌶🌶, Hot & Spicy Vindaloo 🌶🌶🌶

### FRESH BAKED NAAN — $5.49

A vegan multi-layered round, soft, white, flat bread.

# Salads

lite mango vinaigrette dressing. **[GF] [V]**

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### KALE & CUCUMBER **$10.49**

Fresh kale, fresh cucumbers, chickpeas, chopped red onions, grape tomatoes and dried cranberries, tossed with choice of cucumber wasabi dressing **[GF]** or vegan mint-cilantro dressing **[V]**.

### CHAR-GRILLED SPECIALTIES AVAILABLE AS SALAD ADD-ONS

**Paneer Kabob (per skewer) $6.99 | Chicken Kabob (per skewer) $6.99 | Shrimp Kabob (per skewer) $8.99 | Grilled Lamb Chops (2 chops) $12.99 | Grilled Atlantic Salmon (8 oz. filet) $13.99**

## Tandoori-Style Specialties

### TANDOORI-STYLE SPECIALTY ENTRÉES ARE SERVED WITH:

**Kale Salad, Lemon-Cilantro Chutney and Zesty Potatoes or Basmati rice. Substitute Wild Rice & Quinoa Khicheri for an additional $3.49**

### HOUSE SPECIAL TANDOORI CHICKEN **$25.99**

Half chicken marinated over 48 hours and broiled to perfection

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One skewer each of chicken, shrimp, and sirloin. ***A little bit of everything!*** **[GF]**

### SIRLOIN SHEESH KABOBS **$27.99**

Tender chunks of marinated sirloin steak tips grilled on skewers with veggies. **[GF]**

### SHRIMP SHEESH KABOBS **$26.99**

Masala-marinated and grilled jumbo shrimp, served on skewers with veggies. **[GF]**

### SWORDFISH SHEESH KABOBS **$26.99**

Succulent steaks of swordfish marinated in ginger, lemon juice, cumin, coriander and garlic, served on skewers with veggies. **[GF]**

### CHICKEN SHEESH KABOBS **$22.99**

Marinated boneless chicken tenderloins, lightly spiced and grilled, served on skewers with veggies. **[GF]**

### PANEER SHEESH KABOBS **$21.99**

Indian farmers' cheese, marinated and grilled, served on skewers with veggies. **[GF]**

### LAMB CHOP KABOBS **$30.99**

The most tender imported spring lamb chops marinated with the perfect blend of coriander, cumin, nutmeg, lemon and char grilled. **[GF]** ***Our best seller!***

*We add spice to your life...*

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### KALE KHICHERI

RESERVE **$18.99**

**India's Super Food!** - Kale, fresh tomatoes, peppers and mushrooms in 100% olive oil, added to our basic khicheri made with wild rice, quinoa and lentils, flavored with turmeric and fresh ginger. **[GF] [V]**

### BIRYANI

A fragrant Basmati rice delicacy prepared by simmering rice and meat or vegetables together with raisins, almonds, cashews, fresh cilantro and aromatic spices. Served with fresh mint & cucumber raita on the side. **[GF]**

**Veggie & Paneer $21.99 | Veggie & Tofu $21.99 | Chicken $22.99 | Lamb $23.99 | Shrimp $23.99 | Slow-cooked Goat $23.99 | India's Biryani - paneer, mushrooms, chicken, lamb and shrimp $25.99**

## Robust Curries

### KORMA

Cashew and coconut-based curry, flavored with cardamom and a hint of sweetness. **[GF] [V]**

**Veggie $18.49 | Paneer $19.49 | Tofu $18.49 | Chicken $20.49 | Lamb $22.99 | Shrimp $22.99**

### SAAG

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**Chicken $20.49 | Lamb $22.99 |**
**Shrimp $22.99 | Sirloin $22.99**

### MANGO

Sweet, sour, and spicy mango based curry sauce with pineapples and cashews. **[GF] [V]**

**Veggie $18.49 | Paneer $19.49 | Tofu $18.49 | Chicken $20.49 | Lamb $22.99 | Shrimp $22.99 | Sirloin $22.99**

### MASALA

Tomato curry sauce with a dash of cream (optional) flavored with ground cardamom and fenugreek. **[GF]** 🌶

**Veggie $18.49 | Paneer $19.49 | Tofu $18.49 | Chicken $20.49 | Lamb $22.99 | Shrimp $22.99 | Sirloin $22.99**

### JALFREZI

Fresh chunky vegetables: green peppers, red onions, cherry tomatoes, green peas and mushrooms sautéed in a spicy sauce flavored with cumin.**[GF] [V]** 🌶

**Veggie $18.49 | Paneer $19.49 | Tofu $18.49 | Chicken $20.49 | Lamb $22.99 | Shrimp $22.99 | Sirloin $22.99 | Swordfish $22.99**

### VINDALOO

Our hot and tangy curry sauce with chunks of potatoes, spiced with hot chili powder, paprika, black pepper, cloves, cumin, coriander, cardamom and cinnamon, with

# Chef's Special Curries

### PEPPERED TAMARIND DUCK — $25.99

Grilled tenderloins of duck simmered in a tangy, sweet and spicy based curry with figs and hazelnuts. Served with Kale Salad and Basmati rice. **[GF]** 🌶

### SEAFOOD MEDLEY IN A COCONUT CURRY — $26.99

Jumbo shrimp, swordfish and mussels simmered with fresh ginger, grated coconut, cloves, turmeric, fennel and coconut milk **[GF]** 🌶

### SALMON TIKKA MASALA — $25.99

our most popular tomato based curry with cream, ground cardamom and fenugreek **[GF]**

### KARAHI GOSHT — $24.99

Traditional goat curry slow-cooked on the bone, adding flavor, taste and richness to the sauce. Served on Basmati rice. **[GF]** 🌶

We offer the following dishes à la carte so you may order them as a side dish, or as a meal served on Basmati rice.

Substitute Kale Salad or Wild Rice & Quinoa Khicheri for Basmati rice $1.99

### BAINGAN BHARTA

**Side $14.99 | Meal $18.49 |**

Eggplant roasted over open fire and minced to infuse a smokey flavor cooked with chopped ginger, garlic, red onions, fresh plum tomatoes and green peas flavored with cumin. **[GF] [V]** 🌶

### DAAL MAKHANI

**Side $14.99 | Meal $18.49 |**

Black lentils slow cooked with ginger, spices and butter. **[GF]**

### MUTTER PANEER

**Side $14.99 | Meal $18.49 |**

Chunks of Indian farmers cheese and green peas cooked with fresh tomatoes, ginger and cilantro. **[GF]**

### PUNJABI-STYLE RAJMA

**Side $14.99 | Meal $18.99 |**

Kidney beans slow cooked with onion, ginger, fresh tomatoes, cilantro and spices. **[GF] [V]**

### ALOO GOBHI **Side $14.99 | Meal $18.49 |**

Curried cauliflower and red bliss potatoes sautéed with fresh ginger, cumin seeds, tomatoes and cilantro. **[GF] [V]**

### CHOLÉ (CHANNA MASALA)

# Sides

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|---|---|
| SPICY MIXED PICKLES | $3.49 |
| ZESTY POTATOES | $6.99 |
| BASIC KHICHERI | $10.49 |

A healthier version of traditional Indian comfort food with wild rice, quinoa, and yellow lentils, flavored with fresh ginger, mustard seeds, and turmeric. **[GF] [V]**

| | |
|---|---|
| FRESH MINT & CUCUMBER RAITA | $6.99 |
| SWEET & SOUR MANGO CHUTNEY | $3.49 |
| BASMATI RICE | $5.99 |

# Desserts

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|---|---|
| HOME-MADE MANGO ICE CREAM | $8.99 |

**[GF]**

| | |
|---|---|
| MALAI PISTA KULFI | $ 9 |

Home-made creamy pistachio ice cream with whole pistachios and almonds, flavored with cardamom. **[GF]**

*We add spice to your life...*

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RESERVE

### DARK CHOCOLATE CAKE WITH MOLTEN CHOCOLATE CENTER

**$10.99**

Topped with Malai Pista Kulfi ice cream and crushed pistachios.

### SHAHI KHEER

**$8.99**

Cardamom flavored rice pudding with almonds and golden raisins. **[GF]**

### GULAB JAMUN

**$8.99**

**An Indian Pastry reinvented...** a rich doughnut-like pastry soaked in honey syrup and cardamom, served warm.

### RASMALAI

**$8.99**

Soft sweet dumplings made from cottage cheese, soaked in sweetened, creamy milk, flavored with cardamom. Served chilled with crushed pistachios. **[GF]**

### WARM CARROT HALVA

**$10.99**

A very traditional Indian dessert with carrots stewed in their natural sugars with milk, desi ghee and dried fruits & nuts. **[GF]**

*We add spice to your life...*

RESERVE

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